

Noreen's Kitchen

Hawaiian Style Sweet Bread

Ingredients

7 to 8 cups all purpose flour (I only use King Arthur)
3/4 cup instant mashed potato flakes
2/3 cup sugar
2 packets or 5 teaspoons instant yeast (I use SAF)
1 teaspoon salt
1 cup whole milk
1/2 cup warm water
1 stick butter
1 cup pineapple juice
3 eggs
1 teaspoon vanilla

Step by Step Instructions

Heat butter with milk until butter is melted.

Place 3 cups flour, sugar, yeast, salt, potato flakes, milk mixture, water, pineapple juice and vanilla in mixer bowl.

Blend with dough hook until well incorporated.

Add eggs one at a time, blending with each addition.

Add in enough of the remaining flour to form a soft dough. Resist the urge to add more flour or your end result will be a tough bread.

Place dough in an oiled bowl and cover with plastic wrap or a soft cloth. Allow to rise in a warm spot until doubled, approximately 1 hour.

Remove dough from bowl and gently press air out. Cut into 2 ounce pieces and roll until smooth.

Place dough balls into two oiled baking pans. The size of your pan will determine the number of rolls you fit into them

Preheat oven to 350 degrees. Cover and allow dough to rise until doubles, approximately 30 minutes.

Bake for 20 minutes or until tops are golden brown.

Remove from oven and brush with melted butter. Allow bread to cool before serving.

Enjoy!